

# Friday Lunch 6<sup>th</sup> March

## Starters

<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Pickled beetroot</b> whipped mascarpone, pine nuts, rocket, pomegranates	9
<b>Devilled duck gizzards</b> toasted sourdough	8
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>Ribblesdale Crostin goats cheese</b> tomato chutney, olive, basil	9
<b>Juniper cured gravadlax</b> celeriac remoulade	9

Lunch for £12... Any dish below plus a side of your choice (£10 without)

<b>BBQ pulled pork</b> lollo biondi, pickle, coleslaw, brioche bun	
<b>Portobello mushroom</b> cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	
<b>Scottish Prawns</b> cucumber, lollo biondi, cocktail sauce, brioche bun	
<b>Harissa &amp; lime chicken flatbread</b> coriander & garlic yoghurt, mango salsa, pickled chillies	
<b>Eggs Benedict</b> toasted muffin, poached hen's eggs, Tamworth ham, hollandaise	
<b>Wild garlic mushrooms</b> house baked bread, poached hen's egg	
<b>Caesar salad</b> baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	
Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6	

Burgers (hand-cut chips, brioche bun, coleslaw)

<b>Plant-Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	18
<b>Cheese Burger</b> smoked bacon, pickles, lettuce, tomato, mature cheddar, burger sauce	19
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib	
Double up your burger £4, add a fried egg £2	

Mains (include a side dish)

<b>Mediterranean Seabass</b> mixed greens, pancetta, tomato salsa, herb crumb	25
<b>Roasted celeriac</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	22
<b>Pan fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	22
<b>Suffolk Blythburgh pork chop</b> spring onion mash, red cabbage, honey & mustard sauce	23
<b>St Austell Mussels</b> served in creamy marinere sauce or garlic & white wine	23
<b>Hereford Beef 10oz hanger steak</b> prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce	27
Add garlic king prawns to your steak £7	
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23

Side Dishes

Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5
Mac & Cheese	Sugar snaps, toasted nuts & seeds	
New potatoes, sage butter	Tomato, onion, basil & balsamic	
Braised red cabbage	Green beans, mushrooms, garlic butter	

Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Lemon posset</b> Chantilly cream	8
<b>Lou's Tiramisu</b>	9
<b>Treacle &amp; pecan tart</b> Dorset clotted cream	9
<b>Bread &amp; butter pudding</b> vanilla custard	8

<b>Cheese board</b> pear chutney, plum loaf, crackers, celery & grapes	14
Cheesemakers Special, Sussex Blue, Baron Bigod	

<b>Little Pudding</b> Tea or coffee with a small serving of either	7
Mixed berry fool / White chocolate & cranberry cookie dough / Sticky toffee pudding, clotted cream	
<b>All the little puddings</b> the 3 small puddings above	15

If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests. All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.